

Portuguese style grilled calamari, sundried tomato pesto with a fresh herb chiffonade

Recette pour 4 personnes

Description

In a deep dish, a portuguese style grilled calamari dish accompanied by crostinis and a sundried tomato pesto.

L'idée déco

Piri piri, also known as Pili pili is an african red pepper.

Ingrédients

Calamari

- 16 Unit(s) Squid
- 15 Ml Red wine vinegar
- 1 Unit(s) Onion
- 0.75 Tsp Paprika
- 1 Clove(s) Chopped garlic
- 3 Sprig(s) Parsley
- 50 Ml Olive oil

- Salt and pepper

Calamari marinade

- 3 Clove(s) Chopped garlic
- 1 Large French shallot
- 45 Ml White wine
- 1 Unit(s) Lemon
- 35 Gr Melted butter
- 0.50 Tsp Piri piri
- 60 Ml Olive oil

- Salt and pepper

Crostinis

- 8 Unit(s) Crostini
- 1 Clove(s) Chopped garlic
- 35 Ml Olive oil
- 5 Turn(s) Fresh ground black pepper
- 3 Pinch(es) Fleur de sel

- Salt and pepper

Sundried tomato pesto

- 450 Gr Sundried tomatoes
- 2 Clove(s) Garlic
- 25 Ml Lemon juice
- 15 Ml Capers
- 50 Ml Olive oil
- 50 Ml Pine nuts
- 50 Ml Grated parmigiano reggiano
- 12 Leaf(ves) Basil

- Salt and pepper

Préparations

Temps de préparation **30 mins**

Préchauffez votre Four à 425 F°

Calamari marinade

In a mixing bowl, combine the garlic, shallots, piri piri, the zests and juice of the lemons, olive oil, melted butter and white wine. Combine the marinade and the calamari in a big ziplock bag and let marinate for 4 hours ideally.

Cooking the calamari and its vinaigrette

Vinaigrette : In a bowl, combine the olive oil, win vinegar, onions, paprika, garlic, salt and pepper. Set aside.

Cooking the calamari : Coat the calamari in oil, then grill on both sides for approximately 6 minutes total, or until fully cooked. If you don't have a BBQ, you can pan sear them for approximately the same amount of time. Once cooked, cut the calamari into rings.

Crostinis

Cut the baguette into fine slices. Mix the finely chopped garlic with the olive oil, then sprinkle the mix over the slices of bread on a baking sheet. Season with salt and pepper. Place in the oven for 5-6 minutes, or until golden brown.

Sundried tomato pesto

In a food processor, blend the basil, sundried tomatoes, pine nuts, capers, cheese and garlic with the lemon juice. Slowly incorporate the olive oil until the whole has a creamy consistency. Season with salt and pepper and set aside.

Plating

Toss the warm calamari in the vinaigrette you made earlier and add the fresh herbs. Place in the center of your plates. Place the sundried tomato pesto around the calamari and set a couple crostinis around the center.

Bon appétit!